



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳 🍳

Vorbereidingstijd: 120 min | **Bereidingstijd:** 10 min | **Totale bereiding:** 130 min

Bertyn producten: Veggie Protein Bloc - Natur Veggie Protein Steak - Natur

Bron: bertyn.eu | Chef: [Stefano Vicinoadio](#) | © Stefano Vicinoadio

Seitan marinade recipe. Delicious for barbecues!

Ingrediënten

- 2 Veggie Protein Seitan – Spelt Blocs
- 400 ml Barbecue sauce
- 200 ml Amanprana Hermanos Catalan Olive oil
- 400 ml Rape seed oil
- 4 Cloves of garlic
- 2 Small onions
- 3 tablespoons Agave syrup
- 3 tablespoons ORAC Botanico-mix, spicy Herbs
- 1 tablespoon Khoisan fleur de sel
- 1 tablespoon Paprika powder, hot
- 1 Lemon, the fresh juice of
- 1/2 Bunch of mint

Bereiding

Briefly mix all ingredients for the marinade with the mixer.